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M S C L U U N H N E I N W 0 C T H Y

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TO ALL PRINCIPALS:

Pupil participation in the Community School Luncheon Program has shown a steady increase throughout New York State. The percentage of school boys and girls who take advantage of the opportunities afforded by this program, however, suggests that many of the children do not understand the benefits to be derived from it.

We suggest, therefore, that you bring the nutritional advantages of this balanced luncheon to the attention of pupils in your school. Perhaps by adapting the enclosed message to your situation and discussing it with the pupils you can encourage greater participation. Or, by incorporating the contents into ways you have devised you can bring this luncheon to the attention of your school. The lunchroom affords us an opportunity to learn by doing. When balanced luncheons are served, the dining-room becomes a place where nutrition precepts of the classroom are put into practice. In this and other nutrition teaching, you may find helpful the educational material listed on Page 4.

In your efforts to improve the quality of the food served, you will find that tested quantity recipes using the foods which meet the pattern for the Community School Luncheon Program are available from a number of reliable sources. We are enclosing a copy of one of these booklets. You may be using some such booklets in your lunchrooms which you have found helpful. If so, we shall be glad to have you let us know about them, so that they can be added to the list we are preparing of quantity recipe publications practical for use in the Community School Luncheon Program.

In the next issue of the Community School Lunch News we plan to give highlights of the program in urban and rural sections of New York State. Won't you let us know about your nutrition projects devised to encourage pupils to select the SPECIAL served on your Community School Luncheon Program and the results accomplished? We want to include them in the summary.

ATTENTION BOYS AND GIRLS:

"UNCLE SAM NEEDS US STRONG"

During these critical times we must take every precaution to keep healthy. One of the precautions we should take is to eat the foods which contain nutrients essential for a streamline, healthy body. This means that you should eat the Basic Seven Foods every day. To make a completely balanced luncheon available every day to all of us a VICTORY SPECIAL Luncheon is served in the schools. This luncheon contains one-third of all of the daily food requirements of growing boys and girls. Each day's menu on the VICTORY SPECIAL Luncheon includes:-

- 1. 1/2 pint of nature's most nearly perfect food MILK
- 2. A food for growth and repair. This may be either 2 ounces of meat or fish, or 1 egg, or 1/2 cup of cooked beans, peas or lentils, or 4 tablespoons of peanut butter.
- 3. A fruit or vegetable dish for pep and stamina.
- 4. At least 1 slice of whole wheat or enriched bread.
- 5. 2 teaspoonfulls of butter or fortified margarine.

Some of the foods served may be new to you. If so, here is your chance to get acquainted with them. One of the things we learn as we are growing up is to eat different kinds of food. I wonder how many foods each one of you has learned to eat? When you are really "grown up" you can - and do - eat every food which is served on these VICTORY SPECIAL Luncheons.

The VICTORY SPECIAL Luncheon is offered at a bargain - (cents) for all five items - because Uncle Sam is eager to have boys and girls eat these foods regularly to make and keep them strong. Of the pupils enrolled in this school, an average of take the VICTORY SPECIAL Luncheonsdaily.

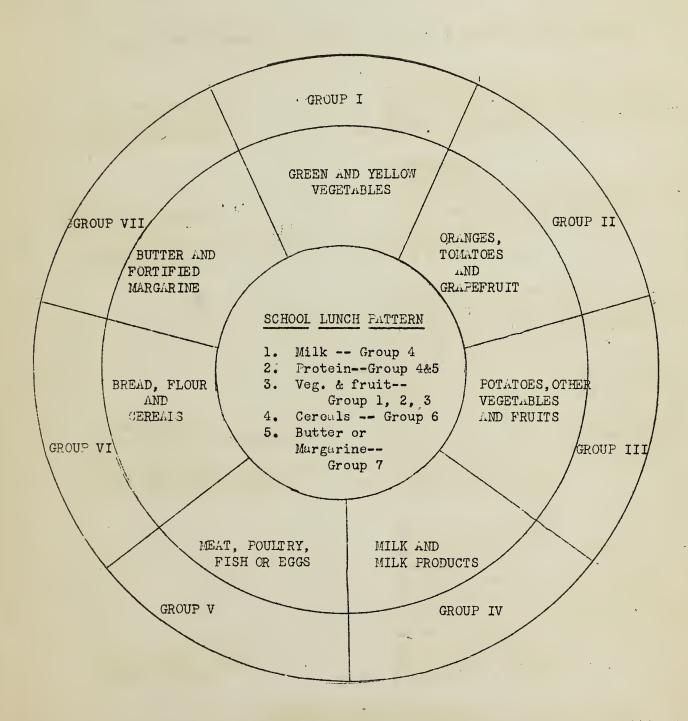
The chart enclosed shows that this luncheon contains all of the Basic Seven Foods we need every day. We are fortunate in this country to have all we need of these foods, but if we do not eat them, our bodies will be weakened just as much as are those of people in other lands where all of the foods needed for growth and stamina are not available. This is why we are urged to join the "CLEAN PLATE CLUB."

Your cooperation in this program is urged for yourself - your school - and your country!

"UNGLE SAM NEEDS US STRONG!"

COMMUNITY SCHOOL LUNCH PROGRAM PROVIDES THE BASIC SEVEN FOODS

Keep the wheel of health meving in your school



NUTRITION EDUCATION MATERIAL PREPARED BY FEDERAL AGENCIES AND CURRENTLY AVAILABLE FROM THIS OFFICE.

- 1. School Luncheon
 Menu-Planning Guide
 School Lunch Recipes
- 2. Nutrition General
 Basic Seven Foods (Poster)
 Eat the Right Food
 Family Food Plans for Good Nutrition
 Information File Nutrition Jan. '44
 National Wartime Nutrition Guide
 Nutrition Education in the Elementary
 School
 Nutrition Exhibits in Wartime
 The Foods We Live By
 Vitamin Values of Food #505
- 3. Food For Freedom Series
 Fight Food Waste in the Home
 Food for Growth
 Vitamins from Farm to You
 When You Eat Out
- Cheese in Your Meals
 Cooking with Soya Flour and Grits
 Dried Beans & Peas in Wartime Meals
 Dried Fruits in Low Cost Meals
 Fats in Wartime Meals
 Green Vegetables in how Cost Meals
 Honey and Some of its Uses
 Meat for Thrifty Meals
 Potatoes in Popular Ways
 Root Vegetables in Wartime Meals
 Soybean and Soybean Products as Food
 99 Ways to Share the Meat
- 5. Victory Gardens
 Growing Vegetables in Town and
 Country
 Victory Gardens
- 6. Food Preservation
 a. Canning
 Canning Tomatoes
 Take Care of Pressure Canners
 Wartime Canning of Fruits, Vegetables
 - b. Dehydration Oven-Drying

7. Food Conservation
Facts on Food Waste
Food Conservation

8. Farmers' Bulletins
Home Storage of Vegetables and Fruits
Preservation of Fruits and Vegetables
by Salting and Brining

We can send limited quantities of any of the above material upon request,

Minthesine Cornell Wisly

KATHERINE CONNELLY WISELY FOOD EDUCATION SPECIALIST